

WINE LIBRARY ARCHIVE ~ Original Wine Notes

RUBISSOW-SARGENT 2003 Trompettes (trom' pet) - Mt. Veeder
NIGHT HARVESTED



WINEMAKER NOTES

*Night harvested, crushed cool and cold-soaked for optimal expression of the wine's distinct Mount Veeder character. Our wines are made from grapes grown on our vineyard estate on the southern hillsides of Mt. Veeder. The Rubissow Vineyard is 100% organic (non-certified). The entire property is farmed using state-of-the-art organic practices.

*Besides the wine itself, the **big news** here is that after 22 years in partnership with the Rubissows, Winemaker **Tony Sargent** called this vintage of Trompettes his last and announced his **retirement**. His new title is *Winemaker Emeritus*. With decades of vintages in bottle, he's certainly earned it! With this opportunity to expand and redefine Rubissow-Sargent's small, but well established brand, second generation vintners Peter & Ariel Rubissow (brother and sister) together with their father George, have taken the helm and hired the young and wonderfully talented winemaker **Timothy Milos**. With Tim on board, R-S continues on, though with an updated style - to reflect a contemporary approach, while respecting Tony Sargent's legacy of stylistic elegance. Look for announcements of the exciting new 2004 wines in late 2007!

*Trompettes is our proprietary Bordeaux-style blend of Cabernet Franc and Merlot. Very limited production. The name Trompettes refers to the 2 trumpets on our label which are heralds of excellence representing the partnership of our two families, the Rubissows & the Sargents. The figure's knees evoke Mt. Veeder's two peaks. The contoured lines suggest the rows of steep vineyard which blanket the mountain.

When to drink it:

Th 03 Tromp is lovely right now.
If you wish to cellar it, the wine will happily oblige and continue to improve in bottle through 2012.

Pairing Suggestion:

Serve with room temp Humboldt Fog bleu cheese and salty, herb crackers. Yes. Ambrosia.

Appellation:	Napa Valley, Mt. Veeder Rubissow Vineyards
Harvest Date:	September 26 & October 16, 2003
Blend:	Cabernet Franc 65% Merlot 35%
At Harvest;	
Brix:	24.9
Total Acid:	0.45 gm / 100ml
pH:	3.76
Alcohol:	13.9 %
Fermentation:	18 days before pressing
Barrel Aging:	17 months in French chateau barrels. 1/3 new - 2/3 aged.
Production:	401 cases - 750 ml
Winemaker:	Tony Sargent
Suggested Price:	\$45 - General Inventory SOLD OUT

ACCOLADES

"Aromas of black plums and dark cherry. Hint of pleasant herbal aromas. Lavender. Clean, rich, full bodied. Rich intensity. Perfectly balanced. Very long finish. EXCELLENT wine. Tastes like a great St. Emilion. One of the best California Cab Franc-based wines I've EVER tasted. Napa Valley's answer to Cheval Blanc. Could easily last 5-10 yrs."

RONN WIEGAND
Master of Wine, Master Sommelier
Publisher of Restaurant Wine

